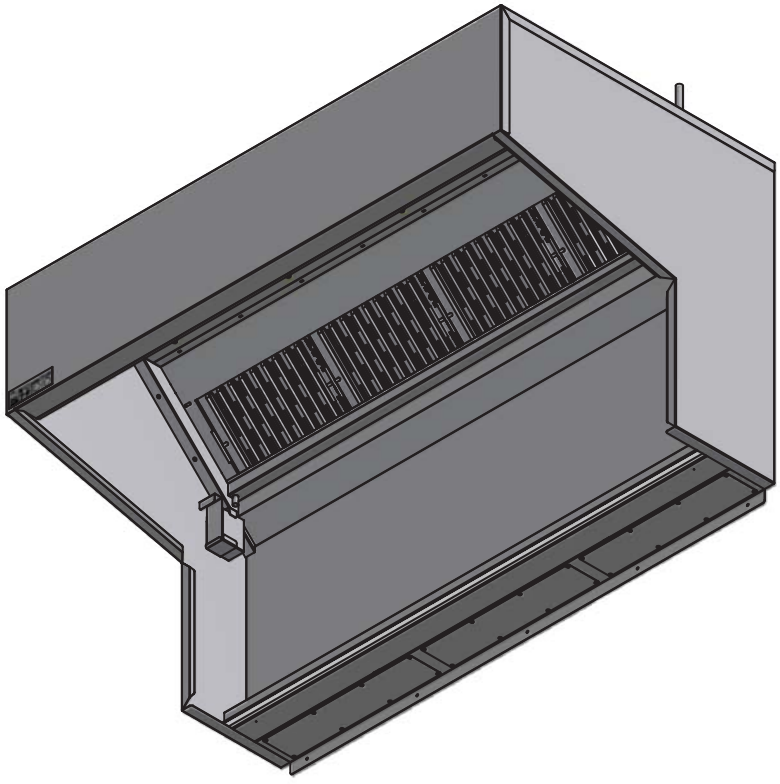
USER MANUAL

Original user manual

en

UNIVERSAL FRYER HOOD



Item no.:	6028341	Fryer hood for 2-basin deep-fat fryer
	6028336	Fryer hood for 3-basin deep-fat fryer
	6028335	Fryer hood for 4-basin deep-fat fryer
	6028338	Fryer hood for 5-basin deep-fat fryer

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SYSTEMS

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Franke Foodservice Systems Europe

As one of the world's leading providers of comprehensive kitchen solutions, we support restaurant chains with efficient product developments and professional services. We have stood for excellent quality and maximum flexibility for over 35 years. More than 27,000 kitchen projects and services that make your daily work easier and more profitable are a measure of our success.

You have decided to purchase a product from Franke Foodservice Systems – a great choice! We would like to thank you for your trust and assure you that we will continue to do everything in our power to be an excellent partner. Direct contact with you is especially important to us. That's why our expert staff are happy to support you. Throughout the world.

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This document reflects the technical status at the time of the revision.
We reserve the right to make technical changes.

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1 SAFETY

IMPORTANT!

Before initial use, the instructions on operating safety, use and maintenance must be read carefully and understood. Keep the user manual in the vicinity of the appliance for later reference.

1.1 SYMBOLS FROM THE USER MANUAL

DANGER

DANGER indicates a potentially hazardous situation which, if not avoided, may result in severe or fatal injury.

WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, may result in injury.

CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

NOTE

NOTE indicates a situation which, if not avoided, may result in damage to the appliance.

Important information can be found here.

Additional information, tips and recommendations can be found here.

1.2 PROPER USE

This is technical equipment that is only intended for use in the food service industry.
The appliance may only be used for its intended purpose, i.e. to conduct cooking fumes away from a broiler. The hood must only be operated in combination with a properly dimensioned exhaust air fan and exhaust air duct. The exhaust air must only be discharged outside into the open air. Any other use is considered inappropriate.

IMPORTANT!

- The appliance must only be operated by trained personnel. Each operator of the appliance must have read and understood the user manual.
- Children and people with restricted physical, sensory or cognitive abilities must never be left alone with the appliance and must always be supervised.
- Adhere to the maintenance and cleaning intervals. Regular maintenance and cleaning preserves the operating safety and performance of the appliance.
- Give the user manual to the next owner if the appliance is sold or passed on to a new owner.

1.3 SAFETY INSTRUCTIONS

DANGER

Risk of fatal injury from electric shock!

- If the appliance is damaged or malfunctioning, disconnect it from the power supply before performing repair, maintenance or cleaning work.
- Do not connect the appliance to the power supply if the connection cable is damaged! Have the damaged cable replaced with an equivalent cable by a qualified electrician! Do not put the appliance back into service beforehand!
- Never repair the appliance yourself!
- Have the necessary repairs carried out by a qualified specialist with original spare parts!

Moisture on the electrical components can lead to a short circuit and to serious or even fatal injury on contact.

- Never clean the appliance with a direct water jet, a sponge or a high-pressure water jet!
- Never connect the appliance to the power supply while the appliance is wet!
- Disconnect the appliance from the power supply immediately if the appliance becomes wet during operation!

CAUTION

Danger of burns!

The surfaces of the appliance become very hot during operation.

- Do not come into contact with the surfaces!

The appliance surfaces stay hot for a long time after the appliance is switched off.

- Let the appliance cool down fully before you clean it!

CAUTION

Risk of injury due to splashing grease.

- Wear protective goggles and protective gloves when cleaning the grease collector!

NOTE

Damage due to extinguishing water!

When the ventilation system is switched off, heat will build up under the hood. The fire extinguishing system will be automatically triggered.

- Switch on the ventilation system before putting the hood into operation!

NOTE

Rust on stainless steel surfaces!

Abrasive cleaning agents and sharp objects cause iron residue that can rust.

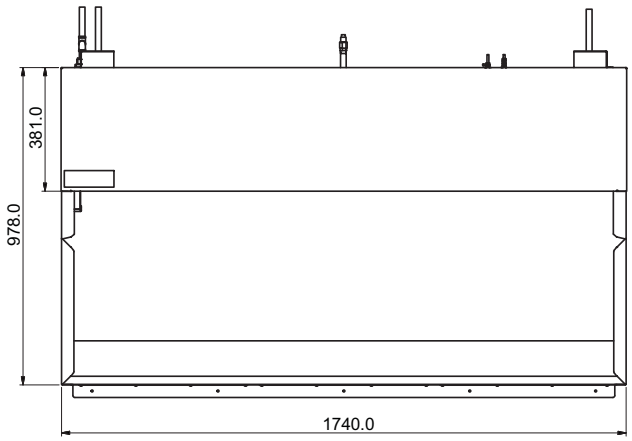
- Do not use abrasive cleaning agents, steel wool, brushes, scrapers or other sharp objects for cleaning!
- Use cleaning fleece made of artificial fibers to remove stubborn dirt!

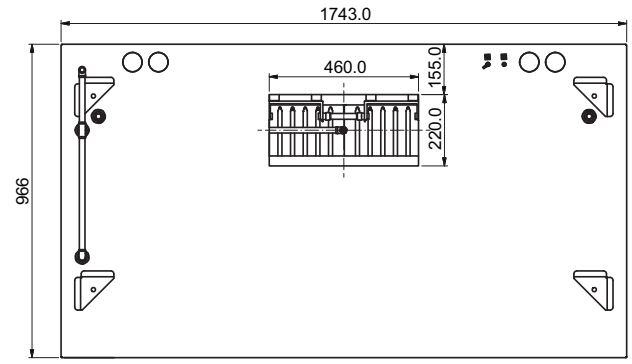
2 INSTALLATION

The appliance must be installed by qualified specialists according to the manufacturer's instructions and building, food and electrical regulations.
Locally applicable accident prevention regulations must be followed. If accident prevention regulations are not observed, the manufacturer is released from any liability.

2.1 TECHNICAL DATA

Noise emission	< 70 dB (A)			
Dimensions (mm)	2-basins	3-basins	4-basins	5-basins
Width	950	1340	1740	2140
Depth	966	966	966	966
Height	978	978	978	978
Weight (kg)				
Net (approx.)	-	-	-	-
Shipping weight (approx.)	-	-	-	-
Aerosol separator	2x CF-1016	3x CF-1016	4x CF-1016	5x CF-1016
Duct connection	290x220	290x220	460x220	460x220



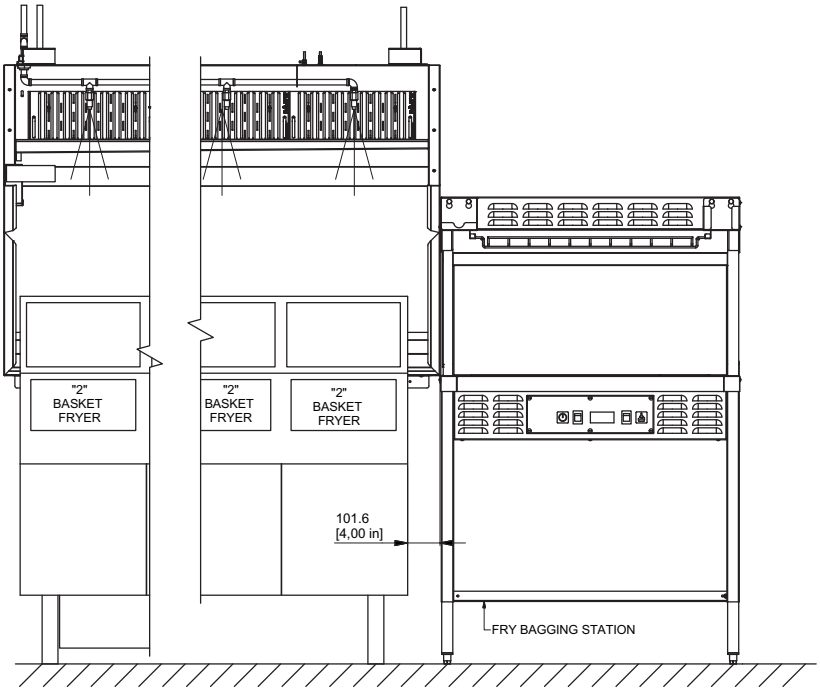


The separate installation instructions must be observed for the installation.

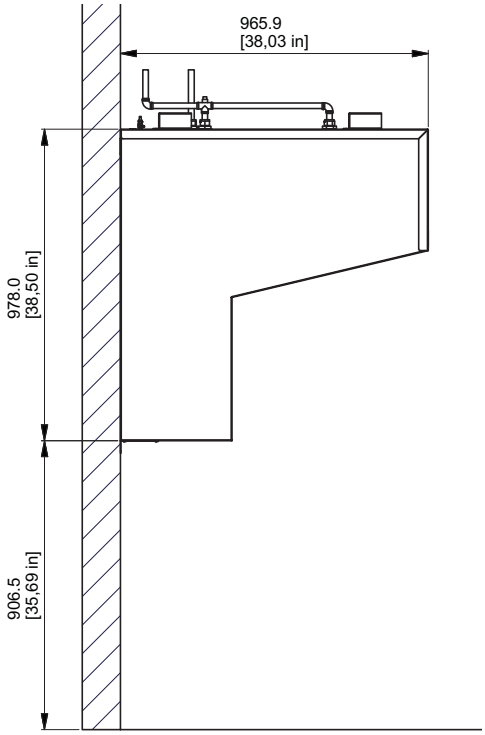
2.2 INSTALLATION AND EXHAUST AIR CONNECTION

The hood and the exhaust air connection may only be installed by qualified specialists according to the directions given in the installation instructions.
The Ansul system may only be installed by certified technicians in accordance with UL 300.

Installation dimensions



Front view



Side view

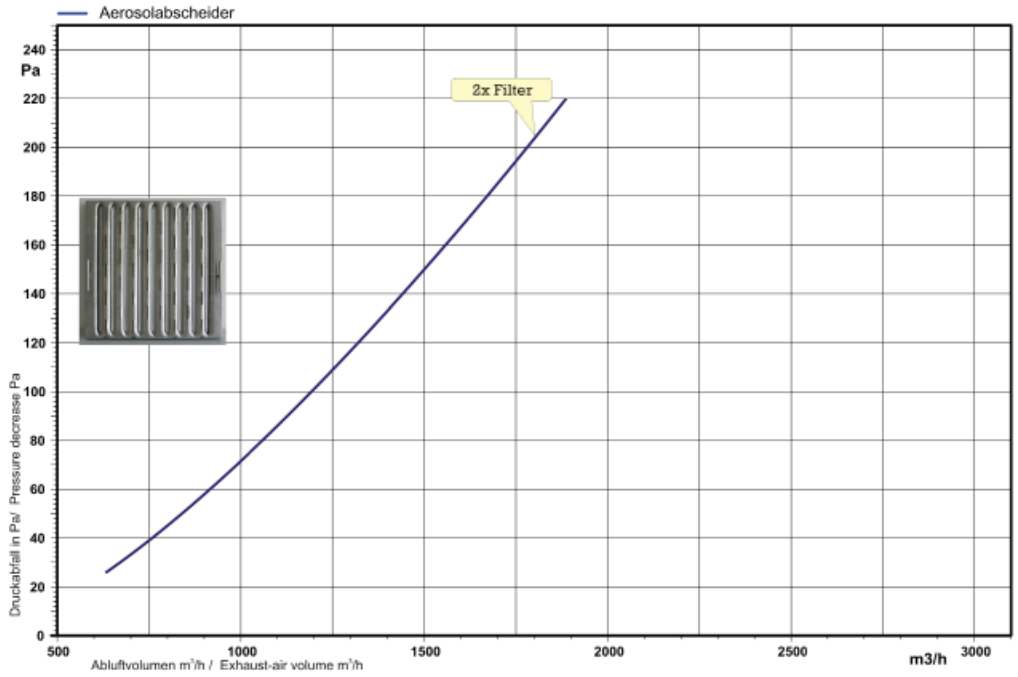
2.3 AIR FLOW VOLUMES

Exhaust air volume* – pressure decrease					
	Exhaust air volume			Pressure decrease	
	m^3/h	m^3/s	cfm	Pa	In Wc
Dual deep-fat fryer (50 lbs)	892	00.248	525	80	00.321
Triple deep-fat fryer (50 lbs)	1250	00.347	735	120	00.482
Quadruple deep-fat fryer (50 lbs)	1650	00.458	970	115	00.462
Quintuple deep-fat fryer (50 lbs)	2100	00.583	1235	115	00.462

2.4 LOSS OF PRESSURE

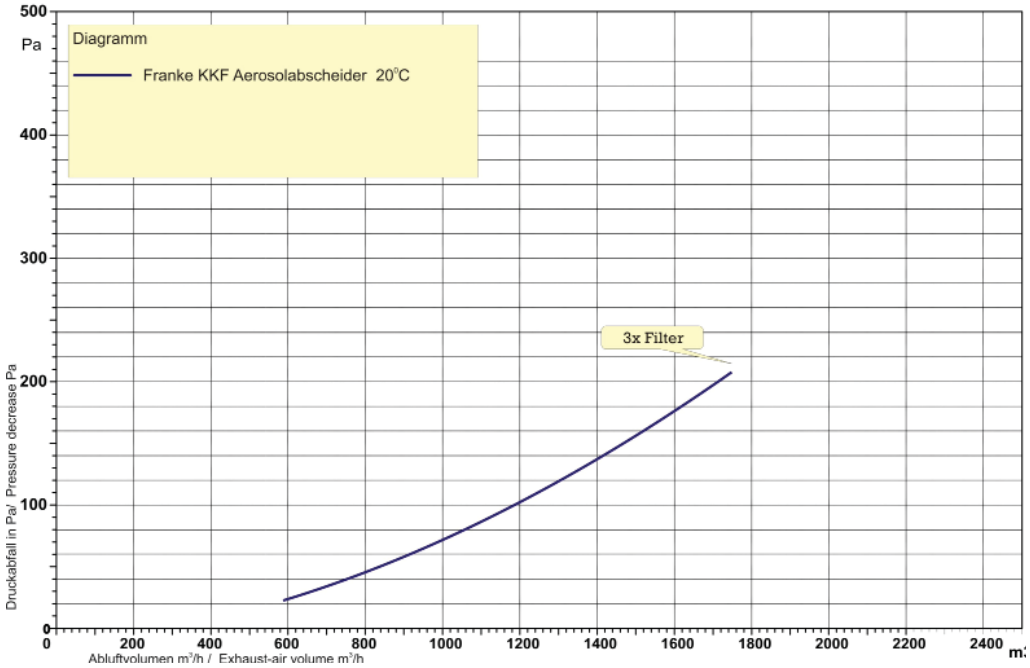
2-basin deep-fat fryer

Aerosol separator Franke CF-1016 393x243



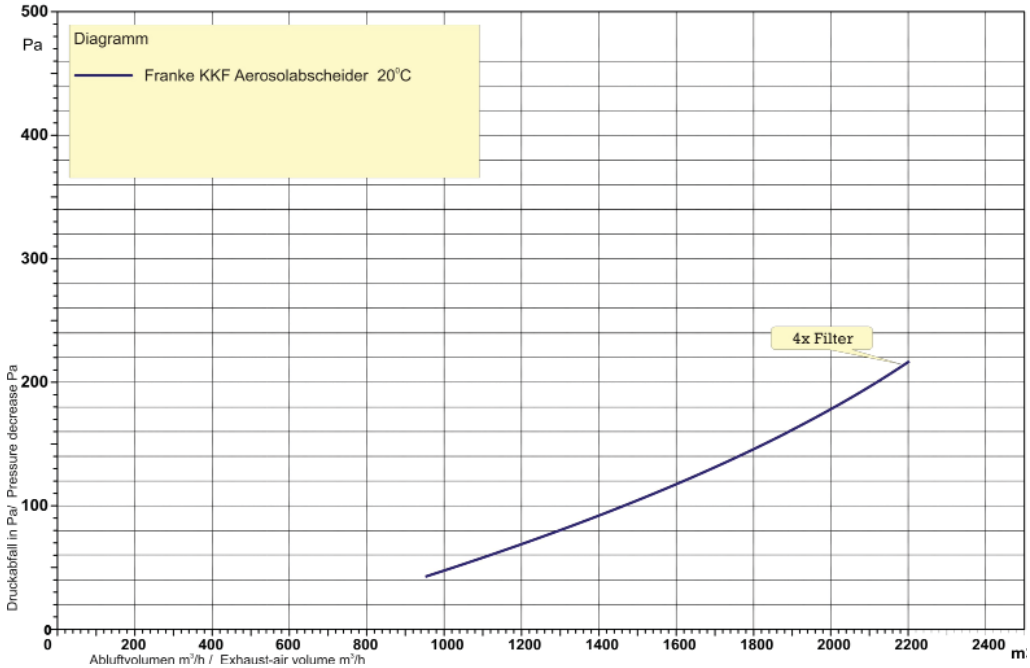
3-basin deep-fat fryer

Aerosol separator Franke CF-1016 393x243



4-basin deep-fat fryer

Aerosol separator Franke CF-1016 393x243



5-basin deep-fat fryer

2.5 FINAL STEPS

Pulling off the protective films

- Carefully pull the protective films off the stainless steel surfaces.
- Remove any glue residues with a suitable solvent.

Cleaning the stainless steel surfaces

NOTE

Rust on stainless steel surfaces!

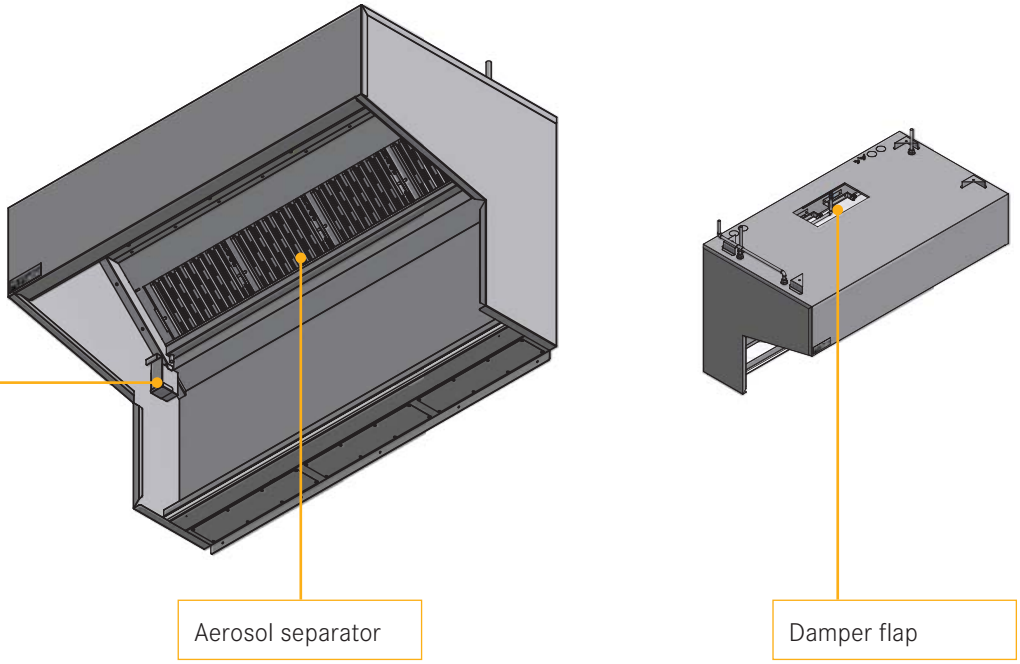
Abrasive cleaning agents and sharp objects cause iron residue that can rust.

- Do not use abrasive cleaning agents, steel wool, brushes, scrapers or other sharp objects for cleaning!
- Use cleaning fleece made of artificial fibers to remove stubborn dirt!

- Clean the stainless steel surfaces with a moist cloth (lukewarm water and neutral soap).
- Wipe clean with clear water.
- Wipe dry thoroughly.

3 APPLIANCE DESCRIPTION

3D view

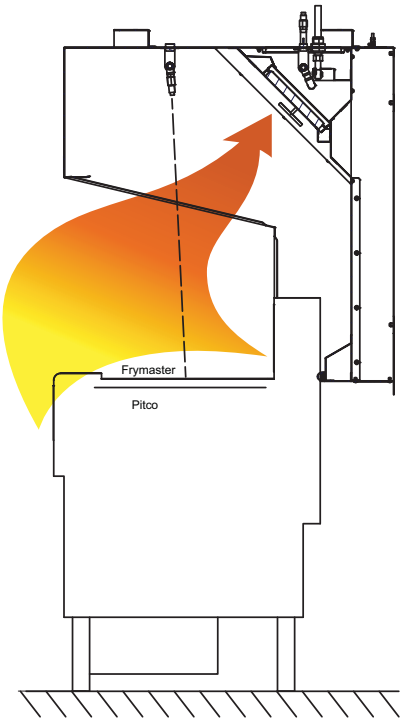


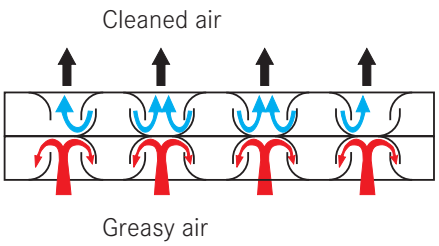
The hood is fitted with a fire extinguishing system.

Functional principle

Using an external fan, a vacuum is created in the exhaust hood. This means that the rising greasy fumes are sucked into the exhaust hood. By directing the air through the aerosol separator, the grease contained in the exhaust air is separated using centrifugal force and then flows via the grease drain into the grease collector. The grease collector must be emptied daily and cleaned.

The damper flap makes it possible to regulate the exhaust air volume and thus to adapt the exhaust air volume to special kitchen conditions.





Cascade filter

3.1 DAILY PROCEDURE FOR STARTING UP

CAUTION

Danger of burns!

The surfaces of the appliance become very hot during operation.

- Do not come into contact with the surfaces!

NOTE

Damage due to extinguishing water!

When the ventilation system is switched off, heat will build up under the hood. The fire extinguishing system will be automatically triggered.

- Switch on the ventilation system before putting the hood into operation!

- Insert the aerosol separator into the hood.
- Switch the ventilation system on.

  The hood is now ready to operate. The deep-fat fryer can be put into service.

3.2 DAILY PROCEDURE FOR DECOMMISSIONING

CAUTION

Danger of burns!

The appliance surfaces stay hot for a long time after the appliance is switched off.

- Let the appliance cool down fully before you clean it!

- Switch off the deep-fat fryer.
- Let the appliance cool down.

The hood must be cleaned after being switched off.

4 CLEANING

DANGER

Risk of fatal injury from electric shock!

- Before cleaning: Disconnect the appliance from the power supply.

Moisture on the electrical components can lead to a short circuit and to serious or even fatal injury on contact.

- Never clean the appliance with a direct water jet, a sponge or a high-pressure water jet!

IMPORTANT!

- Exhaust hoods and their components must be checked daily for soiling and cleaned where necessary in accordance with the local valid standards and guidelines.
- Observe the hygiene requirements in the relevant local standards and regulations.
- Remove all food from the appliance before cleaning.

4.1 CLEANING THE AEROSOL SEPARATOR

The aerosol separator (Franke CF Filter) must be cleaned in accordance with the operator's regulations. The cleaning intervals are determined based on the production volumes and can vary, therefore, according to the relevant appliance.

Cleaning interval	Required tools/material
Daily	Dishwashing detergent Alternative: Dishwasher

CAUTION

Danger of burns!

The appliance surfaces stay hot for a long time after the appliance is switched off.

- Let the appliance cool down fully before you clean it!

Read the separate cleaning instructions!

The appliance must have been allowed to cool down sufficiently.
- Remove the aerosol separator from the hood.
- Clean it in a dishwasher at 65 °C.
- Alternatively: clean it manually in a sink.

4.2 CLEANING THE GREASE COLLECTOR

Cleaning interval	Required tools/material
Daily	Dishwashing detergent Alternative: Dishwasher

CAUTION

Danger of burns!

The appliance surfaces stay hot for a long time after the appliance is switched off.

- Let the appliance cool down fully before you clean it!

CAUTION

Risk of injury due to splashing grease.

- Wear protective goggles and protective gloves when cleaning the grease collector!

The appliance must have been allowed to cool down sufficiently.
Remove the grease collector from the appliance.
- Dispose of the grease in accordance with local regulations.
- Clean the grease collector in a dishwasher or hand washing sink.

4.3 CLEANING THE SURFACES AND INTERIOR

NOTE

Rust on stainless steel surfaces!

Abrasive cleaning agents and sharp objects cause iron residue that can rust.

- Do not use abrasive cleaning agents, steel wool, brushes, scrapers or other sharp objects for cleaning!
- Use cleaning fleece made of artificial fibers to remove stubborn dirt!

Procedure

- Disconnect all appliances under the hood from the power supply.
- Allow all of the appliances to cool down fully.
- Clean the interior and surfaces with a moist cloth (lukewarm water and neutral soap).
- Wipe clean with clear water.
- Wipe dry thoroughly.

Removing limescale deposits and lime stains
If cleaning with a neutral soap is not sufficient, limescale deposits can be removed with a 25% solution of vinegar. Give the vinegar solution time to act, rinse with clear water and wipe dry.

5 MAINTENANCE/REPAIR

DANGER

Risk of fatal injury from electric shock!

- If the appliance is malfunctioning or defective, disconnect it from the power supply before performing maintenance and repair work.
- Have the necessary repairs carried out by a qualified specialist with original spare parts!

Maintenance work on exhaust air systems must be completed in accordance with valid local standards and regulations. The maintenance intervals must be adjusted depending on the operating conditions.
The fire extinguishing system should be serviced regularly (2 x per year is recommended).

5.1 CUSTOMER SERVICE

- In case of malfunction, contact technical customer service.
- Please provide the item number and type. This information is located on the rating plate.

6 DECOMMISSIONING (STORAGE/DISPOSAL)

6.1 STORAGE

Storage conditions

The storage area must be dry and well ventilated.

Procedure

- Disconnect the appliance from the power supply.
- Remove all food from the appliance.
- Clean the interior and the accessories.
- Using a cloth, apply a thin protective film of Vaseline oil onto the metal surfaces.

6.2 DISPOSAL

DANGER

Risk of fatal injury from electric shock!

- Ensure that the appliance is disconnected from the power supply!

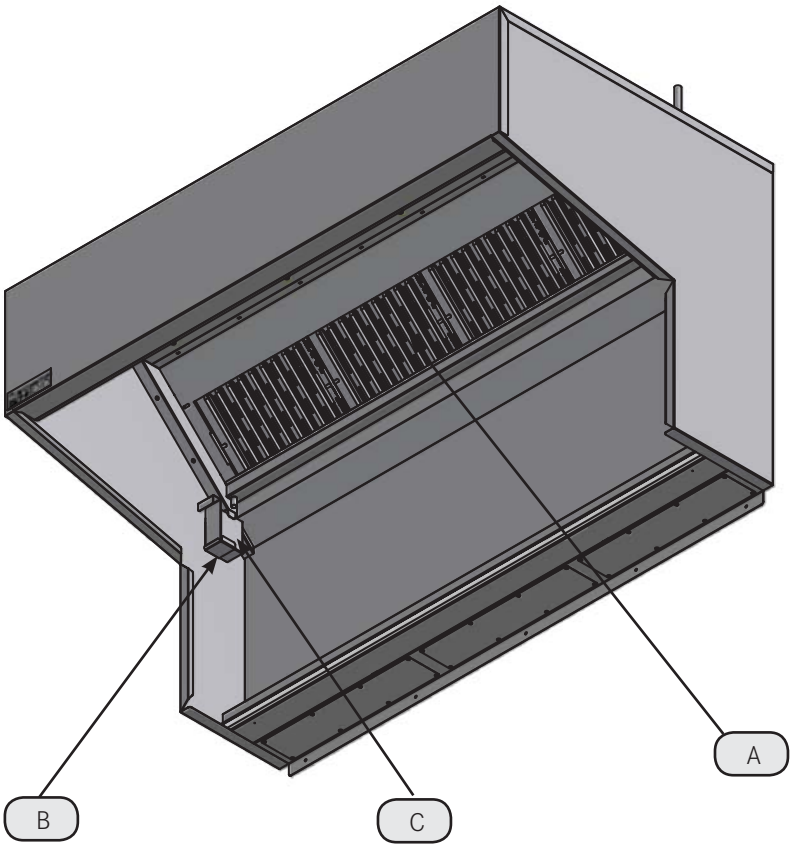
Disassembly of the appliance must be performed by qualified specialists according to the manufacturer's instructions.

- Follow the local safety regulations.
- Dispose of the appliance in accordance with local regulations.
- It is essential that you observe the laws and regulations for the disposal of environmentally harmful substances. Obtain detailed information about their disposal – such substances include refrigerants or plastics.
- Before disassembly, all food remnants must be removed and the appliance must be thoroughly cleaned.

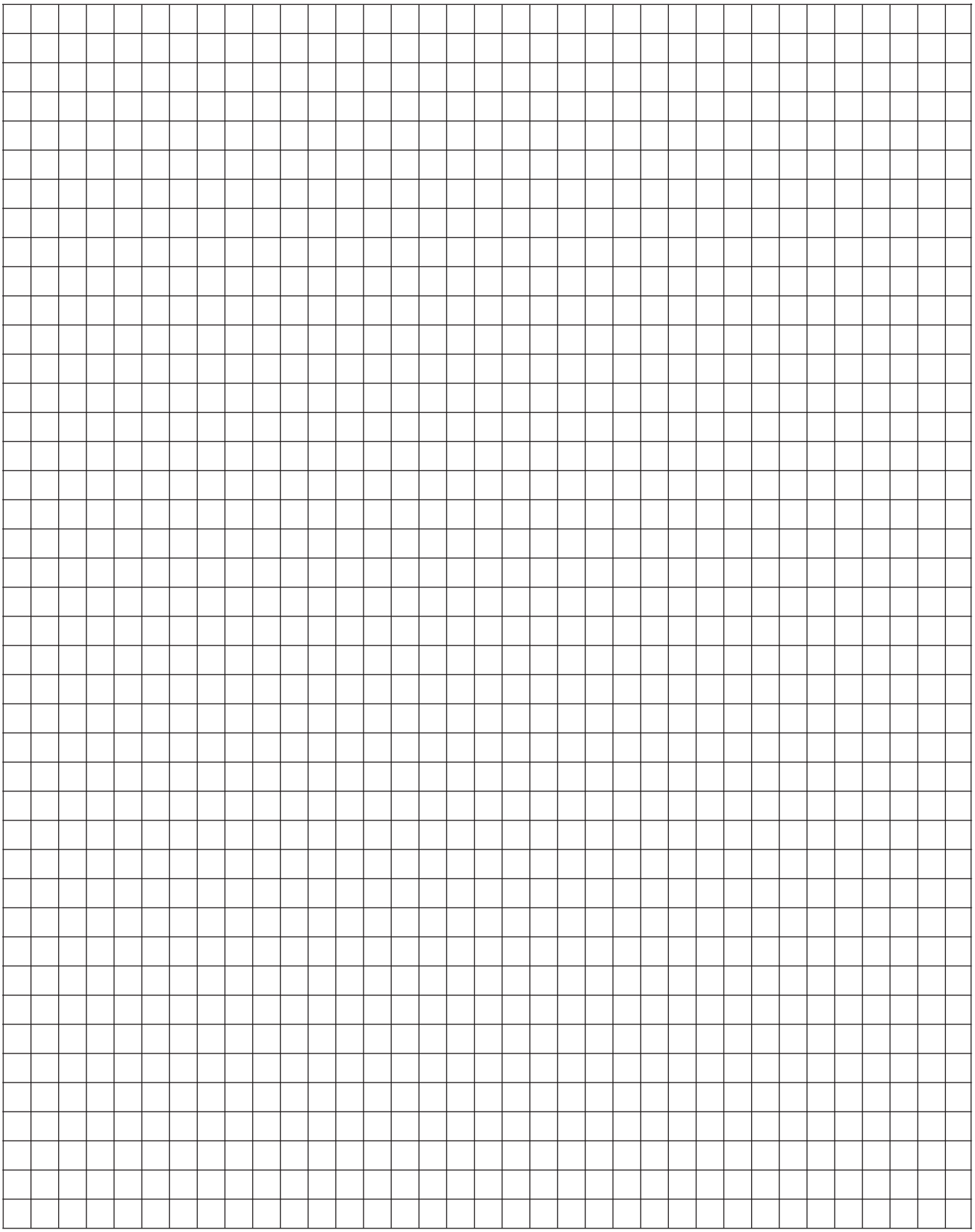
Special regulations apply when disposing of used electrical appliances:

The customer assumes responsibility for proper disposal of the delivered product after the end of its service life at the customer's own expense, in accordance with legal regulations. The customer releases Franke from the obligations under Section 10, Paragraph 2, of the German Electrical and Electronic Equipment Act (ElektroG) and claims by third parties in this connection. The entitlement by Franke to be released by the customer is not subject to any statute of limitations and ends after utilization with proper disposal by the customer. If the product is passed on to a third party, the customer must ensure that the disposal requirement is fulfilled upon the end of service life. In the event that the customer requests disposal by Franke, Franke GmbH will prepare a quotation for the customer for the return and disposal of the waste appliance at the time of disposal. The customer will be charged for transport and disposal costs.

7 SPARE PARTS



POS.	ITEM-NO.	DESIGNATION
A	718.386.051	Cascade filter CF-1016
A	718.386.053	Cascade filter CF-1020
B	770.200.523	Grease collector
C	770.200.522	Holder for the grease collector



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